



# Two, by Nature

NOTHING EXISTS ALONE

## STARTERS

### Pumpkin soup D

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

### Levantine meatball D G

Beef and Lamb with pomegranate & cherry molasses, served on a bed of Labneh and parsley.

### Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

### Onion tart D

Caramelised onions with thyme and Emmental cheese, baked in a crisp, buttery tart shell.

### Smoked salmon D

Finely sliced smoked salmon with dill, capers, red onion, and a touch of lemon labneh.

## MAIN COURSE

### Black Angus beef tagliatta D

Grilled prime Black Angus beef finished with garlic-parsley butter.

### Firewood corn fed chicken capon rotisserie

Succulent whole chicken infused with mandarin and rosemary, served with a rich jus.

### Seafood tajine D G SF

Creamy crustacean blanquette of clams, shrimp, scallops, and Omani lobster, with puff pastry.

## SIDES

### Velvety mashed potatoes D

Smooth, buttery mashed potatoes infused with a hint of nutmeg.

### Winter roasted root vegetables D

Roasted Carrots, Onions, Parsnips and Sweet potatoes.

### Creamed spinach D

Rich creamed spinach and cheese with artichoke.

## DESSERT

### Moon & Flame D G

White chocolate sphere, molten Valrhona dark chocolate fondant, warm chocolate sauce, red berry coulis.